

ITALIAN PIZZELLES

THIN...CRISP...DELICIOUS

3 Eggs

1 $\frac{3}{4}$ Cups All Purpose Flour

$\frac{1}{2}$ Teaspoon Anise Seed or Extract (I use more!)

$\frac{1}{2}$ Cup butter, margarine or oil-melted

2 Teaspoons Baking Powder

$\frac{3}{4}$ Cup Sugar

1 Teaspoon Vanilla

Beat eggs and sugar. Add cooled, melted butter, vanilla and anise. Sift flour and baking powder and add to the egg mixture. Batter will be stiff enough to be dropped by spoon. Batter can be refrigerated, to be used at a later time. Makes approximately 30 pizzelles.